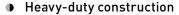


Technical data sheet for

GAS RANGE STATIC OVEN 750mm

G505D, G505C



- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm griddle plate options
- Optional simmer plates
- GN 1/1 gas static oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

Overall Construction

- Galvanized steel chassis
- Welded hob with 1.5mm 304 stainless steel bull nose
- Hob sides 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- Vitreous enamelled hob control panel
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear

Cooktop

- \bullet Cast iron 28MJ/hr open burners with forged brass cap
- Vitreous enamelled cast iron potstands
- Vitreous enamelled open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm 304 stainless steel griddle splash guards
- Stainless steel spill trays
- Aluminised steel internal construction

Griddle sections are standard on RH side. Available on LH side to order or by conversion.

Oven

- Fully welded and vitreous enamelled oven liner
- GN 1/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 30MJ oven burner
- Pilot and flame failure with piezo ignition
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm vitreous enamelled door inner
- High density fibreglass insulated
- Supplied with two chrome wire oven racks



Controls

- Large easy use control knob heat resistant reinforced
- Easy view control settings on knob

Cooktop

- Variable high to low controls to open burners
- Open burners flame failure standard with pilot burners optional
- Variable high to low controls to griddles
- Griddles standard with pilot, flame failure and piezo ignition

Oven

- 80-300°C thermostatic control
- Piezo ignition to pilot burner
- Flame failure

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Lift off burner heads and vitreous enamelled burner spill covers
- Stainless steel spill trays under open burner and griddle sections
- Bottom sill removable for oven burner and pilot access
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Access to all parts from front of unit

Technical data sheet for

GAS RANGE STATIC OVEN 750mm

Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate

Griddle Burners 20MJ/hr per 300mm section Oven 30MJ tubular under cast iron sole plate

Gas power

G505D 142 MJ/hr, 39.4kW G505C 106 MJ/hr, 29.4kW

Griddle Plate

300mm Griddle cooking surface 292mm x 475mm, 1387cm2

Oven Dimensions

Width 500mm Depth 590mm Height 385mm Rack size 495mm x 540mm Rack positions 4

Gas connection

R 3/4 (BSP) male Optional underside connection, please specify when ordering All units supplied with Natural and LP gas regulator

Dimensions

Width 750mm Depth 812mm Height 915mm Incl. splashback 1085mm

Nett weight

176kg

Packing data

0.87m3, 235kg Width 795mm Depth 870mm Height 1255mm

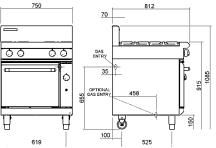
Gas types

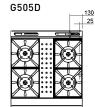
Available in Natural gas and LP gas, please specify when ordering Units supplied complete with gas type conversion kits Other gas types on request

Options

Adjustable feet at rear Simmer plates (replaces Potstand) Ribbed griddle plates Joining caps Castors

G505







MOFFAT_®

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ISO9001 Quality Management Standard

Designed and manufactured by

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All Blue Seal products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.



In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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